

DERWENT-ACC-NO: 1990-215890

DERWENT-WEEK: 199028

COPYRIGHT 2005 DERWENT INFORMATION LTD

TITLE: Plastic-food products sublimation-drying - by measuring out e.g. beef-meat paste into containers and inserting blocks of solid carbon di:oxide to reduce temp.

INVENTOR: KAUCHCHESH, N E; KAUKHCHESH, E I ; SEMENOV, G V

PATENT-ASSIGNEE: MOSCOW MEAT DAIRY INST[MOMD] , REFRIG IND
ENG CONS
RES[REFRR]

PRIORITY-DATA: 1988SU-4400417 (March 31, 1988)

PATENT-FAMILY:

| PUB-NO | PUB-DATE | LANGUAGE | PAGES | MAIN-IPC |
|--------------|-------------------|----------|-------|----------|
| SU 1532781 A | December 30, 1989 | N/A | 000 | N/A |

APPLICATION-DATA:

| PUB-NO | APPL-DESCRIPTOR | APPL-NO | APPL-DATE |
|-------------|-----------------|----------------|----------------|
| SU 1532781A | N/A | 1988SU-4400417 | March 31, 1988 |

INT-CL (IPC): A23C001/08, F26B005/06

ABSTRACTED-PUB-NO: SU 1532781A

BASIC-ABSTRACT:

Food prods. (2) are measured out into containers (1), frozen, and sublimable substance added. Typical additive is solid CO2 having shape (3) to fit container shape; it is added prior to freezing.

USE/ADVANTAGE - In sublimational drying of plastic prods., preferably of food nature, in food industry plants. Drying is intensified by increasing evapg. surface of prod. being dried.

In an example, boxes (1) measuring 40x100x100mm, made of metal/polymer film-laminate, beef meat-paste (2) is measured, e.g. 190 g; boxes are put on finned drip-pans. Pieces of solid CO2 (3) are put into boxes with prod.; they measure 15x80x80mm and weigh 135g. Ratio of mass of ice to prod. is 0.6. Ice makes contact with prod. around it on all sides. As CO2 sublimates, prod. temp. drops, until it reaches -25 deg. C, corresp. to complete evapn. of CO2. Space formed inside prod. gives additional surfaces for moisture evapn. Drying under vacuo in chamber follows. Bul.48/30.12.89

CHOSEN-DRAWING: Dwg.1/2

DERWENT-CLASS: D12 Q76

CPI-CODES: D03-H02A; D03-H02E;

----- KWIC -----

Basic Abstract Text - ABTX (1):

Food prods. (2) are measured out into containers (1), frozen, and sublimable substance added. Typical additive is solid CO2 having shape (3) to fit container shape; it is added prior to freezing.

Basic Abstract Text - ABTX (3):

In an example, boxes (1) measuring 40x100x100mm, made of metal/polymer film-laminate, beef meat-paste (2) is measured, e.g. 190 g; boxes are put on finned drip-pans. Pieces of solid CO2 (3) are put into boxes with prod.; they measure 15x80x80mm and weigh 135g. Ratio of mass of ice to prod. is 0.6. Ice makes contact with prod. around it on all sides. As CO2 sublimates, prod. temp. drops, until it reaches -25 deg. C, corresp. to complete evapn. of CO2. Space formed inside prod. gives additional surfaces for moisture evapn. Drying under vacuo in chamber follows. Bul.48/30.12.89

Title - TIX (1):

Plastic-food products sublimation-drying - by measuring out e.g. beef-meat paste into containers and inserting blocks of solid carbon di:oxide to reduce temp.

Standard Title Terms - TTX (1):

PLASTIC FOOD PRODUCT SUBLIMATION DRY MEASURE BEEF MEAT PASTE CONTAINER
INSERT BLOCK SOLID CARBON DI OXIDE REDUCE TEMPERATURE

